




Seasonal Specials

Breakfast

-  **Harvest Porridge** 6.25
warm farro, cranberries, organic almond milk and mixed nuts
- Organic Buttermilk Scone** 5.25
with steel-cuts oats and flax seeds
served with apricot preserves and ricotta

Lunch

- Artichoke, Crispy Prosciutto & Arugula Salad** 13.25
with edamame and farmhouse chèvre dressing
- Roasted Pork & Pickled Red Onion Tartine** 12.50
with arugula and whole-grain mustard mayonnaise
- Rustic Tuna & Melted Organic Cheddar Tartine** 12.75
with sweet pickled onions and cornichons

Organic Beverages

- Masala Chai Latte** 3.95
served hot or iced with organic soy milk
- Belgian Hot Chocolate** 3.95 / 4.90
served with your choice of milk or soy milk

Organic Dessert

- Warm Brioche Bread Pudding** 4.95
served with organic blood orange marmalade

 100% Botanical / Vegan

Thoroughly cooking meats, fish, eggs, poultry or shellfish reduces the risk of foodborne illness.

DC - 11

Wine

Made with organic grapes

	Glass	Bottle
Sparkling		
Prosecco, Perlage, Riva Moretta	5.95	31.50
Mimosa	5.95	
White		
Sauvignon Blanc/Airen, Bioghetto, RN13	5.75	22.00
Chardonnay, Badger Mountain	6.50	26.00
Sauvignon Blanc, Jacques Frelin, La Marouette	7.75	32.00
Rosé		
Syrah/Cinsault, Bioghetto, RN13	5.75	22.00
Red		
Cabernet/Syrah, Bioghetto, RN13	5.75	22.00
Pinot Noir, Girasole Vineyards	9.00	36.00
Tempranillo, Bodegas Iranzo, Vertus	7.75	32.00
 Cabernet/Malbec, Nuevo Mundo		34.00

Beer

Stella Artois, Belgian Lager	5.50
Hoegaarden, Belgian Wheat	6.25

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